

## REPORT ON MAPLE PRODUCTS

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The Associate Referee on Microbiological Methods, Mr. John Kissinger, has devoted his attention this year to the yeast contamination of maple sirup. A method was developed for determining the yeast counts which included a new and improved method for sampling the sirup. The method was tested collaboratively with 22 laboratories participating. This study, while highly successful, focused attention on the lack of control of the growth of viable microorganisms in samples while in transit between laboratories.

The Associate Referee on Methods of Analysis for Maple Products, Dr. Arthur Wendt, was unable to carry on any revision or development of methods due to reorganization and change in laboratory personnel.

The Associate Referee on the Flavor of Maple Products, Dr. J. C. Underwood, has continued work on the isolation and identification of maple flavor. However, he felt that this did not provide a specific method that justifies a collaborative study.

## Recommendations

It is recommended that:

1. Studies be continued on methods for counting yeasts in maple sirup, with emphasis on procedures that will (a) compensate for different

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incubation conditions encountered while collaborative samples are in transit, and (b) provide homogeneous suspensions of yeast cells and insure replication of collaborator sirup samples.

2. Work on analytical methods for maple sirup be continued.
3. Work on methods for determining the flavor constituents of maple sirup be continued.